

let's party!

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infused booze

what you'll need

- flavor base, such as lemon, lime, orange, berries, ginger, mint, basil, lemongrass, vanilla beans, cucumber, chili pepper or peanuts.
- 1 750 mL bottle good-quality vodka
- 1 large glass jar, like a Ball canning jar

what to do

Flavor options are endless when it comes to infusing vodka. Fresh ingredients are important, so use fresh over frozen or dried when possible.

- 1
Thoroughly wash your fruit or herbs.
- 2
Citrus fruit, melons and strawberries should be sliced to expose the flesh while berries such as blueberries and raspberries and herbs can be left whole.
- 3
Place enough infusion ingredients in jar to fill it about half way and cover with vodka to the top of the jar.
- 4
Tighten the lid and place the jar in a cool, dark place such as in a pantry or cupboard. Strong flavors like citrus can infuse in as little as three days while more subtle flavors like cucumber can take up to two weeks. It doesn't hurt to do taste tests every now and then to see how the flavor is developing.
- 5
Once you've arrived at your desired flavor it's time to strain the vodka. Place a mesh strainer with cheese cloth inside over a large bowl and pour your infusion through the strainer.
- 6
Discard the solids (or eat them up) and pour vodka back into the glass jar.

cocktails

coffee vodka:

- 2 parts coffee vodka
- 1 coffee ice cube
- 1 part vanilla simple syrup
- top it off with seltzer

peanut vodka:

- 2 parts peanut vodka
- 1 part vanilla simple syrup
- 1/2 part chocolate

blood orange vodka:

- 2 parts vodka
- 1/2 part orange juice
- 1/2 parts honey syrup
- top it off with seltzer

ginger ale

what you'll need

- 2 cups unpeeled, washed, fresh ginger, roughly chopped
- 2 cups sugar
- 6 cups water
- 8 cups club soda or sparkling water, chilled

what to do

- 1
Process ginger chunks in food processor or blender until finely chopped. Place in a large stock pot.
- 2
Add sugar and water and stir. Bring to a boil and then reduce to a simmer of medium-low heat and cook for about an hour until a rich syrup is created.
- 3
Strain the syrup twice through cheese cloth or sieve into a large jar or pitcher. Set aside to cool.
- 4
Fill a glass with ice. Add 1/3 cup of ginger syrup and top it off with club soda or sparkling water.

cocktail suggestion

moscow mule:

- 2 oz vodka
- 1 oz lime juice
- 4 oz ginger ale

stuffed apricots

what you'll need

- 1 container of dried apricots (approximately 40)
- 1/4 lb blue cheese
- almonds (as many as apricots)

what to do

These are super easy and always a hit at parties.

- 1
Slice apricots almost in half, making sure to leave the two sides connected (like a book).
- 2
Take a small slice of the cheese and stuff inside apricot.
- 3
Stuff the almond in and pinch the apricot closed.

ginger scented pecans



what you'll need

- 5 cups pecan halves
- 1/2 cup sugar
- 2 teaspoons salt
- 1 teaspoon ground ginger
- 2 Tablespoons honey
- 2 teaspoons canola oil

what to do

makes 5 cups

1

Preheat oven to 325°.

2

Place nuts in a single layer on two rimmed baking sheets. Toast until nuts are fragrant, 10-15 minutes, rotating the pans halfway through cooking. Meanwhile, combine sugar, salt, and ginger in a small bowl and set aside.

3

Combine honey, 2 tablespoons water and oil in a large saucepan. Bring to a boil over high heat.

4

Reduce heat to medium and add roasted pecans. Cook, stirring once or twice, until all of the liquid has evaporated, 3 to 5 minutes.

5

Transfer mixture to a bowl, add sugar mixture and toss until well combined. Spread nuts in a single layer on a sheet of parchment paper to cool. Can be kept in airtight container for 1 week.

figs with cheese + honey



what you'll need

- 15 dried figs
- 1/4 lb boucheron cheese
- 3-4 Tablespoons honey
- 1 box crackers

what to do

1

Halve the figs from top to bottom.

2

Smear each half gently with about a teaspoon of cheese.

3

Place the figs on a cracker and drizzle with honey.